Aperitifs

French 75 17.00  Beaumont Punch 17.00  Bellini 13.50
Classic Martini from 14.50  Martini Variations from 14.50
Aperol Spritz 14.50  Martinez 15.00  Negroni 15.00  Margarita 15.00
Clover Club 15.00  Whiskey Sour 15.00  Old Fashioned 15.00

Champagne and Sparkling

Pommery Brut Royal NV
Glass 17.00  1/2 Bottle 42.00  Bottle 83.00  Magnum 163.00

Gusbourne Blanc de Blancs 2014
Bottle 80.00

Ayala Rosé Majeur NV
Glass 18.00  Bottle 88.00

Deutz Brut Classic NV
Bottle 80.00

Pol Roger Brut Réserve NV
Bottle 85.00

Larmandier-Bernier Latitude Blanc de Blancs Extra-Brut NV
Glass 20.00  Bottle 95.00

Jacquesson Cuvée No.742 NV
Glass 22.00  Bottle 105.00

Bollinger Rosé NV
1/2 Bottle 56.00  Bottle 110.00

Deutz Brut Vintage 2009
Bottle 125.00

Ruinart Blanc de Blancs NV
Bottle 135.00

Bollinger Grande Année 2007
Bottle 150.00

Dom Pérignon 2008
Bottle 180.00

Krug Grande Cuvée NV
1/2 Bottle 110.00  Bottle 215.00

Louis Roederer Cristal Brut 2008
Bottle 310.00

All wines contain sulphites and some may contain allergens.

Cover Charge in Dining Room 2.00 ~ Prices include VAT
A discretionary 12½% Service Charge will be added to your bill ~ All gratuities are managed independently
No intrusive or flash Photography ~ No Cheques
À LÀ CARTE

Dish of the Day

Monday Chicken Pot Pie 21.00
Tuesday Parker House Scrod 28.00
Wednesday Colony Meatloaf 20.00
Thursday Braised Pork Belly 25.00
Friday Salt-Baked Sea Bass 34.00
Saturday Roast Duck Breast 29.50
Sunday Roast Sirloin of Beef and Yorkshire Pudding 31.00

(v) Vegetarian  (vg) Vegan

Shellfish and Crustacea

Crab Sardou ................................................................. 13.50
Seared Scallops, Celeriac & Apple .............................. 17.50
Crab Cakes, Creole Mustard ........................................ 17.50
Carlingford Oysters .................................................... half dozen 18.50  dozen 37.00
New York Shrimp Cocktail ............................................. 18.75

Appetizers and Salads

Spiced Pumpkin Soup (vg) ............................................. 10.50
New England Clam Chowder .................................... 12.75
Fettucine Alfredo, Truffle .......................................... 14.75
Steak Tartare ............................................................ small 12.25  large 23.25
Smoked Salmon traditionally garnished .............. 18.50
Seared Goose Liver, Rosti and Muscatel .............. 18.75

Roasted Butternut Squash, Grains & Kale, Pomegranate Dressing (vg) ....... 11.50
Classic Caesar 9.75 with Chicken ......................... 13.00
Avocado Superfoods Salad (vg) ........................... 12.50
Beetroot, Goats’ Curd and Walnut Salad ............. 13.50
The Colony Club Salad small 12.50  large 18.00

Oscietra Caviar 15gr 32.00  30gr 64.00  50gr 110.00

Ask for our Early Bird Specials, Monday-Thursday 5-7pm
2 Courses 24.00  3 Courses 28.00

Please inform your server if you have any allergies we need to be aware of.
À LA CARTE

Entrées

- Cajun-Spiced Swordfish $22.50
- Roast Hake, Beetroot & Chard $24.50
- Roast Sea Trout, Wild Mushrooms $26.50
- Grilled Dover Sole, Sauce Béarnaise $41.50
- Grilled Lobster $47.50
- Shepherd’s Pie $22.50
- The Colony Hamburger $19.50
- Three-Bean Chilli, Winter Greens $19.50
- Buttermilk Fried Chicken, Spiced Remoulade $21.00
- Chicken Paillard $22.00
- Whiskey-Braised Beef Short-Rib $23.00
- Middle-White Pork Chop $24.50
- Calf’s Liver & Bacon $26.50

American-Style Broils
from our Montague Grill

- **AYRSHIRE 30 DAY**
  - Flat Iron $7oz $22.00
  - Rib Eye $10oz $36.75
  - Fillet $8oz $40.00
  - Tomahawk $32oz (for two) per person $36.00

- **GRAIN FED PRIME USDA**
  - Picanha $8oz $25.00
  - New York Strip $10oz $36.50
  - Rib Eye $10oz $37.50
  - $14oz $49.75

  *all steaks served with a choice of hickory smoked butter, peppercorn, béarnaise or blue cheese sauce*

Vegetables and Sides

  *all 4.50*

- French Fries • Whipped Potatoes • Macaroni Cheese • Fried Beans with Almonds
- Sautéed Spinach, Garlic, Chilli & Olive Oil • Cajun-Spiced Sweet Potato with Lime Mayonnaise
- Creamed Sweetcorn with Chipotle • Coleslaw • Gem Heart Salad
Selection of Cheese
served fully garnished £4.50
Montgomery Cheddar  Dorstone  Barkham

Desserts, Cakes and Ice Creams

Rum Baba.................................................................£6.50
Baked Vanilla Cheesecake............................£8.50
Poached Pear, Blackberry Sorbet.............£8.50
Kentucky Bourbon Fruit Cake..................£9.00
Knickerbocker Glory...............................£9.25

Red Velvet Cake..................................................£7.75
Damn Good Chocolate Tart...................£9.75
Warm Chocolate Brownie,
Malted Milk Ice Cream..................................£9.50
Caramelised Banana Split.......................£10.00
Bananas Foster flambéed with dark rum....£10.00

The Colony Club Sundae: made to your specification small £8.50 large £10.75

Sweet Wines

Moscato d’Asti, 2019, G.D.Vajra, Piedmont, Italy.................................................................£34.00 37.5cl
Muscat, Beaumes-de-Venise 2015, Domaine de Durban, Rhône, France...................£9.75 63.00 75cl
Sauternes 2011, Château Filhot, Bordeaux, France.........................................................£15.00 55.00 37.5cl
Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa.....................£92.00 50cl
Sauternes 2004, Chateau d’Yquem, Bordeaux, France....................................................£350.00 37.5cl

Coffees and Teas

COFFEE

Espresso small £3.25 large £4.25  Macchiato small £3.25 large £4.25  Noisette £3.25
Café Crème small £4.25 large £5.25  Cappuccino small £4.25 large £5.25  Marocchino £4.50
American (Pot) £5.25  Mocha £5.25

all available decaffeinated or with oat, almond coconut and soya milk extra shot £1.25

SELECTION OF TEAS AND INFUSIONS

English Breakfast £4.25  Earl Grey £4.25  Darjeeling £4.25  Ceylon £4.75  Assam £4.75
Green £4.75  Jasmine £4.75  Lapsang Souchong £4.75  White Tip ~ Pai Mu Tan £6.50
Canarino £4.00  Camomile £4.50  Verveine £4.50  Fresh Mint £4.50